

# Best Of The Best Apple Pies

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 — "She doesn't believe it," Barbara Dale said after phoning her sister Carol Gustafson of Oil City, Venango County.

Dale had just collected a blue rosette and \$100 for her sister's prize winning entry in the apple pie contest.

It was the third year that Gustafson's pie had made it to the final round of judging but the first time for the coveted first placing.

Dale said that her sister bakes an assortment of great-tasting pies. "I told her to use this recipe even though I like the one she entered last year better," Dale said. Last year's entry combined apples and cranberries. This year's entry combined raisins and walnuts with the apples.

Second place went to Charlotte Gelnett who also had placed second in competition last year — with a different recipe.

"She's my favorite cook. Everything I want in the food line, I get," said her husband Richard.

"It's nothing unusual — just a plain apple, but it's his favorite," Mrs. Gelnett said.

The Middleburg couple have four adult children and 10 grandchildren.

"When everyone comes home,

we bring out the apple pie and a gallon of milk," Gelnett said. "That's the only way to eat apple pie."

The Gelnetts live on a 129-acre farm in Snyder County.

Although Mrs. Gelnett uses a variety of apples depending on the season, she used the Crispin variety for this competition.

"I'm the luckiest man in the world. She's the apple of my eye," Gelnett said of his wife of 39 years.

His wife was also quite lucky in other competitions. She entered four different cakes. In addition to the apple pie contest placing, she won first placings for her chocolate chiffon and chocolate butter cakes and a second for her white butter cake. She also won first and second place in the Fashion Show, held for the first time this year.

Third place winner Judy Crawford is from Chambersburg. She said that she added Christmas leftovers mincemeat and pecans.

"It's only the second time that I made it. Even the kids who don't like mincemeat like it," she said.

Mrs. Crawford, who was raised on an orchard farm, said she is basically self-taught. She has six daughters who hold careers but still find time to do some baking.

"If they spent more time baking, I'm afraid they'd outdo me," she said.

The 57 entries were the best of the best since each needed to place first in a local fair before being eligible to enter the state competition.

"Each one tasted different and was delicious," said Mellony Apple, a judge from WHP radio. Other judges included George Weigel, Patriot News; Jane Mecum, Juniata/Perry County Extension office, and Wilma Jane Ferster, Richfield.

## FIRST-PLACE APPLE PIE

**Pastry:**  
 ¼ cup plus 2 tablespoons shortening

2 cups plus 4 tablespoons flour

1 teaspoon salt

½ cup cold water

Cut shortening into flour and salt; mix until blended; add water and mix until well blended. Chill while making filling.

**Filling:**

3 tablespoons butter

1 cup brown sugar

1 cup granulated sugar

3 teaspoons vanilla

1 egg

½ cup all-purpose flour

1½ teaspoons baking powder

½ teaspoon salt

½ teaspoon cinnamon

¼ teaspoon apple pie spice

6 cups apples, peeled and sliced



For the second year, Charlotte Gelnett took second-place for her apple pie, which meant getting up at 3 a.m. to bake it.



It takes a bunch of friends and relatives working together to win championships at the Farm Show. Barbara Dale of Oil City holds the blue ribbon for the prize-winning apple pie baked by her sister Carol Gustafson, who was unable to attend. Because Barbara entered 10 different items, she needed to make the 200 mile trip to the Farm Show on a Thursday. She won several categories and took best of show with her canned goods. Her husband Walter is at right. Beverly and David Zipfel of Seneca delivered the prize-winning pie for their friend Carol.



Grandsons of Judy Crawford, third-place winner in the apple pie contest, had confidence their grandmother would win. Shown with grandparents Milt and Judy Crawford are Andrew Campbell, 11; Eric McNew, 12; and Jared McNew, 12.

½ cup walnuts  
 3 tablespoons raisins

Mix butter, egg, sugars, and vanilla until well blended. Add flour, baking powder, salt, cinnamon, and apple pie spice. Mix until blended well. Add apples and mix well.

Prepare pie shell and add one half mixture. Sprinkle with half of nuts and raisins in center and fill with remaining apple mixture. Sprinkle remaining nuts and raisins on top.

Bake at 350 degrees for approximately one hour or until knife inserted in center of pie comes out clean. After pie is cooled, glaze top with confectioners' sugar and milk.

Carol Gustafson  
 Jefferson Co. Fair

## NUTTY, MINCE, APPLE CRUMB PIE

**Crust:**

1 cup flour

½ teaspoon salt

½ cup shortening

1 tablespoon softened cream cheese

2-3 tablespoons water

Use a pastry blender to make crumbs from everything except the water. Add water and form into a ball. Roll to fit a 9-inch pie pan crimp edge.

**Apple filling:**

Cook and cool the following ingredients:

8 apples (York and Yellow Delicious)

1 cup apple juice or cider

1 tablespoon cornstarch

½ cup sugar

Sprinkle of cinnamon

While apple filling is cooling, prepare nutty bottom and crumb topping. Mix together:

2 tablespoons beaten egg

½ cup brown sugar

½ cup chopped pecans

1 tablespoon melted butter

½ teaspoon vanilla

Spread over the bottom of the prepared pie shell.

**Crumb topping:**

½ cup flour

½ cup brown sugar

3 tablespoons butter

½ teaspoon cinnamon

2 tablespoons chopped pecans

Over the nutty layer, spread a thin layer of prepared mince meat and over the mincemeat, pour your cooled apple filling. Top the apples with the prepared crumb topping.

Bake 10 minutes at 400 degrees; reduce heat to 375 degrees and continue baking 30 minutes longer or until nicely browned.

May garnish with leftover crust scraps.

Judy Crawford  
 Chambersburg

## SECOND-PLACE APPLE PIE

**Crust — Makes 5 balls of dough**

4½ cups flour

1 tablespoon sugar

1 teaspoon salt

1½ cup butter Crisco

½ cup grated sharp cheese

Mix with pastry blender until size of peas. Put one egg in cup, add 1 tablespoon vinegar and cold water to make ¼ cup. Blend into flour mixture.

**Apple Filling:**

4 cups cubed tart apples

1 tablespoon tapioca

½ cup sugar

Mix together and put into pie shell. Sprinkle with cinnamon. Cover with top crust. Bake at 400 degrees for 20 minutes. Lower heat to 375 degrees for remaining baking time. Bake until apples start juicing. Cover with foil for remainder of baking.

Charlotte Gelnett  
 Middleburg

# Homestead Notes